

The FOX

at William

Maldon Rock Oysters

Shallot vinegar // Tempura & sweet chilli

Three 12 // Six 22 // Twelve 39

Perfectly paired with Nyetimber Classic Cuvée 125ml 15

The Fox Platter

Potted Staithe Smokehouse salmon, prosciutto crudo, honey ricotta & lavosh, Sicilian Nocella olives, confit garlic & garden herb focaccia, St Helena cheese, chutney 23

Starters

King Oyster Mushrooms, confit garlic, ricotta sourdough v 10

Norfolk Buttermilk Chicken hot honey, sesame 10

Wolterton Farm Lamb Ribs char sui, chilli, coriander 12.50

Honey Ricotta Lavosh Bread candied lemon, poppy seeds ve 9.50

Herefordshire Beef Carpaccio wild rocket, parmesan, capers, aioli 12.50

Staithe Smokehouse Salmon horseradish, spring pickles 12

Soda Battered King Prawns coconut, keffir lime 12

Sides

Crispy Norfolk Peer Potatoes, aioli v 5

Fox Garden Salad, pickled onion, cherry tomato v

Skinny Fries v ve 5.5 add parmesan 1

Blackened Hispi Cabbage, Romesco, 5.5

Tempura Vegetables. lemon aioli 5

Triple Cooked Chips v,ve 5.5 add parmesan 1

Mains

Ricotta & Citrus Gnocchi, spring peas, king oyster mushrooms, truffle v 19

Norfolk Buttermilk Chicken Burger, hot honey, black pepper aioli, slaw, sesame brioche bun, skinny fries 18.5

British Buratta, marinated heirloom tomato, skordalia, walnut pesto v 17.50

Line Caught Cornish Lemon Sole, caper & parsley butter, fennel salad 28

Avocado & Buckwheat Salad, wild rocket, lemon vinaigrette, coconut labneh v,ve 16.5

King Prawn & Cod Cheek Sambal, lemongrass, lime, jasmine rice, Paratha bread 22

Beer Battered Haddock, triple cooked chips, truffled pea puree, curry dip, tartar sauce 19.5

Fox Beef Burger, Norfolk bacon, Camembert, pickled onion salad, sesame brioche bun, skinny fries 19.5

Grill

All served with triple cooked chips Blakeney leaf & pickled onion salad

Day Aged Himalayan Salt Herefordshire Beef Sirloin 35

40 -Day Aged Himalayan Salt Herefordshire Beef

Ribeye 800g 85

Herefordshire Bavette Steak 26

Priors Hall Treacle Cured Pork 18

v - vegetarian, ve - vegan

Adults need around 2000kcal a day. A discretionary service charge of 10% will be added to your bill.

Please let your server know if you have any allergies or intolerances. A full allergen menu is available. Calorie information may fluctuate, and we cannot guarantee the absence of all allergens.